

# STENDHAL

MILANO

“ROME IS NOT A CITY LIKE ANY OTHER. IT IS A  
VAST MUSEUM, A PARLOR TO BE CROSSED ON  
TIPTOE.”

*Alberto Sordi*



# STENDHAL MILANO TASTING MENU

## TASTING OF THE GREAT CLASSICS AT STENDHAL

Zucchini flowers, ricotta,  
and Genovese pesto (7-8)

Galleria Edition Pink Gin  
*An iconic cocktail of the  
city of Milan*

Milanese Saffron Risotto (7-9)

Vermouth infused with saffron  
*In Milan Vermut, in Turin Vermot*

High Milanese Veal  
Stendhal® (1-3-7)

Negroni Sbagliato  
*The cocktail created by a mistake  
at Bar Basso in Milan*

Stendhal® Tarte Tatin (1-3-7)

Gewürztraminer Passito Terminum

80€

With cocktail pairing

100€

## BLACK TRUFFLE TASTING MENU

Fried egg, Parmigiano Reggiano, chicken  
demi-glace, and truffle (3-7)

Truffle Risotto (7-9)  
alternatively

Herb Tortelli with Casera Cheese and Black Truffle (1-3-7-9)



Beef Entrecôte with Brown Sauce and Truffle (1)

Caramelized Gorgonzola, Truffle, and Amarena  
Cherries (7-8)

90€



## ALL DAY SNACK - MILAN/ROME

The Suppli Meneghin Stendhal® ▲ (1-3) 	12€
yellow rice and ossobuco	
Roman Suppli ▲ (1-3-7) 	12€
Tomato, basil, and Amatriciana	
Crispy cod ▲ (1-3-4)	18€
<i>served with broccoli wasabi</i>	
DOL Mangalica ham, hand-sliced	23€
'Corradi Guerrino' 24-month Parma Ham, hand-sliced	22€
Wagyu Bresaola from 'La Cigolina' Farm	28€

## AN AMERICAN IN ROME

Our "Pierino" toast (1-7)	20€
<i>Butter-toasted bread with Pernigotti cooked ham and Raschera cheese from Frabosa Soprana</i>	
The Burger with 'Svizzera' cheese (1-6-7)	20€
<i>Bread with cheese, lettuce, tomato, onion, pickles</i>	
AvoToast with Salmon (1-3-4)	21€
<i>Guacamole, smoked salmon, and poached egg</i>	
Royal Lobster Roll ▲ (1-2-3)	30€
<i>Half lobster, served in a maritozzo with coral mayo</i>	

*Products marked with the symbol ▲ may have undergone a temperature reduction process to ensure their quality.*

# STARTERS

Zucchini flowers, ricotta, and Genoese pesto (7-8) seared in a pan and without anchovy <i>HISTORIC STENDHAL® DISH</i>	18€
Traditional Mondegili▲ (3-7) Traditional Milanese meatballs <i>HISTORIC STENDHAL® DISH</i>	20€
Veal in tuna sauce (1-3-4-7) <i>HISTORIC STENDHAL® DISH</i>	22€
Cantabrian anchovy fillets and Normandy (1-4-7-12) whipped butter with organic salt <i>served with house-made brioche</i>	24€
San Daniele TROUT (1-4-12) <i>Smoked alpine trout served with house-made brioche and blueberry compote</i>	24€
Landaise foie gras terrine (1-3-7) <i>With house-made brioche and red onion compote. A tribute to 'Mon père Cuisinier' Alain Chapel</i>	25€
Venison carpaccio with “EVO” oil (1) <i>with spruce buds, blueberries, and grilled rye bread</i>	28€
Sunny-side up egg (3-7) <i>Parmigiano Reggiano, chicken demi-glace, and truffle</i>	25€

“L'è bun  
cumé 'l pan.”

*It's good as fresh bread*

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## PASTA & RISOTTO

Milano-style yellow risotto with Carnaroli Riserva (7) 'San Massimo' rice <i>HISTORIC STENDHAL® DISH</i>	22€
Crispy rice with Silter D.O.P. Riserva cheese fondue 'San Massimo' (7) <i>HISTORIC STENDHAL® DISH</i>	22€
Black truffle risotto with Riserva 'San Massimo' rice (7)	25€
Green tonnarello pasta with veal ragù and truffle oil (1-3-7-9) <i>HISTORIC STENDHAL® DISH</i>	18€
Herb tortelli with casera cheese and black truffle (1-3-7-9) <i>HISTORIC STENDHAL® DISH</i>	25€
Riserva Spaghettono "Az Agricola Mancini" (1-7-9) with peeled tomatoes "Az Agricola Paglione" <i>30-month Parmigiano Reggiano, basil, and red garlic</i>	16€
Leonessa potato gnocchi with (1-7-8) authentic Genoese pesto	20€

## AN HOMAGE TO ROME

Tonnarello cacio e pepe (1-7)	18€
Carbonara Spaghetti from 'Pastificio Ag Mancini' (1-3-7)	19€
Mezze maniche from 'Pastificio Ag Mancini' with Amatriciana sauce (1-7)	20€

# MEAT AND FISH

## Proposal from the land

Our thick veal Milanese ▲ 'finger chop' <sup>(1-3-7)</sup>	35€
<i>HISTORIC STENDHAL® DISH</i>	
<i>With black truffle</i>	40€
<i>With white truffle (subject to availability)</i>	50€
Ossobuco with Milanese risotto <sup>(1-7-9)</sup>	38€
<i>in gremolata style</i>	
<i>HISTORIC STENDHAL® DISH</i>	
Veal strips with rosemary <sup>(1)</sup>	23€
Grilled filet with “green egg”	35€
<i>Grilled filet with 'green egg' and sautéed friarielli (broccoli rabe), garlic, oil, and chili pepper.</i>	
Scottish lamb chops ▲ breaded <sup>(1-7)</sup>	28€
<i>Minted purée with its coffee reduction</i>	
Fillet mignon with green peppercorns, <sup>(7-10)</sup> as in the 1980s	35€

## Proposal from the sea

Octopus skewer▲ <sup>(14)</sup>	23€
<i>and frying peppers with cannellini bean spume</i>	
Braised cuttlefish ▲ <sup>(14)</sup>	22€
<i>with peas</i>	
Seared salmon▲ <sup>(3-4)</sup>	24€
<i>Wild chicory and saffron mayo</i>	
Mediterranean-style cod ▲ <sup>(4-7-8)</sup>	26€

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In 2023, Stendhal Milano partnered with LILT, supporting the 'Un anno in Rosa' campaign for breast cancer prevention.

This year in Milan we have decided to continue our collaboration by sponsoring the 'Casa del Cuore' project to provide free accommodation for health migrants—patients who need to move from their city to Milan for treatment or to start therapy, along with their families.

### *Bread ▲ Roscioli Family*

*Service 15%*

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## ALLERGENS

EU REGULATION 1169/2011 - ANNEX II SUBSTANCES OR PRODUCTS CAUSING ALLERGIES OR INTOLERANCES

On the menu, next to the names of the dishes, you will find information about the allergens present as ingredients in the dish itself.

*Allergens are indicated with a number.*

- 1. Cereals containing gluten and products derived from them*
- 2. Crustaceans and products derived from them*
- 3. Eggs and products derived from them*
- 4. Fish and products derived from it*
- 5. Peanuts and products derived from them*
- 6. Soybeans and products derived from them*
- 7. Milk and products derived from it (including lactose)*
- 8. Nuts and products derived from them*
- 9. Celery and products derived from it*
- 10. Mustard and products derived from it*
- 11. Sesame seeds and products derived from them*
- 12. Sulphur dioxide and sulfites in concentrations greater than 10 mg/kg or mg/l expressed as SO<sub>2</sub>*
- 13. Lupin and lupin-based products*
- 14. Molluscs and mollusc-based products*

The dishes we serve are prepared in the kitchen, where various foods are processed, so traces of the allergens listed above may be present.

## SUPPLIERS

ANTICA SALUMERIA "CORRADI GUERRINO" LANGHIRANO  
DOL (Di Origine Laziale)  
FRIUL TROTA  
LE ACCIUGHINE  
PAGLIONE AZIENDA AGRICOLA BIOLOGICA  
PASTIFICIO AGRICOLO MANCINI  
RISO RISERVA SAN MASSIMO  
ROSCIOLI ANTICO FORNO  
SALUMI PERNIGOTTI  
PASTIFICIO ROSETANO VERRIGNI